

The Random Jottings of Donald Jay from Nelson in Pendle.

Lancashire Cheese the best in the world

Once upon a time, in the picturesque county of Lancashire, nestled amidst rolling green hills and fertile pastures, there was a small dairy farm. The farm belonged to the humble Thompson family, who had been tending to their land and cattle for generations.

Mrs. Thompson, a kind-hearted and hardworking woman, possessed a special skill. She was a master in the art of cheesemaking. Every day, as the cows were milked, she collected the surplus milk, never letting a single drop go to waste. The Thompsons' small farm couldn't yield enough milk in a single day to make a full cheese, so Mrs. Thompson devised a clever method.

She curdled each day's milk and accumulated the curds for several days until there was enough to create a cheese. It was a labor of love, patience, and dedication. But the resulting cheese was something truly extraordinary—Lancashire cheese, renowned for its distinctive character.

Unlike any other British cheese, Lancashire cheese had a secret. Two or three days' curds, each with varying degrees of maturity, were blended together. This unique blend gave Lancashire cheese its unmatched flavor and texture.

The fame of Mrs. Thompson's Lancashire cheese spread throughout the county. People from far and wide flocked to the Thompson farm, eager to taste the delectable creation. They marveled at the creamy Lancashire cheese, which had been made using the traditional method passed down through generations.

News of Lancashire cheese reached the ears of a certain Joseph Gornall, a county council employee with a passion for cheese. Intrigued by the renowned Thompson cheese, Joseph set out on a journey across Lancashire, visiting farms and studying their cheesemaking methods. After countless visits and extensive research, Joseph Gornall, of Garstang and Pilling, devised a standardized method for Lancashire cheese, which would become known as the "Gornall method." It was a momentous achievement that would forever shape the future of cheesemaking in Lancashire.

With the newfound knowledge, Mrs. Thompson and other farmers in Lancashire refined their craft, ensuring that the tradition of Lancashire cheese would live on. Joseph Gornall even invented a special device, the "Gornall Patent Cheesemaker," to assist farmers in their cheesemaking endeavors.

Years passed, and the Thompson farm continued to thrive. Creamy Lancashire cheese, made with love and the time-honored techniques, matured for four to twelve weeks, filling the air with its tantalizing aroma. The cheese had a fluffy texture and a creamy flavor that delighted all who tasted it.

The fame of Lancashire cheese spread far beyond the borders of Lancashire itself. It became a symbol of the county's rich agricultural heritage and the hard work of its dedicated farmers.

Today, Lancashire cheese remains a beloved delicacy, cherished by cheese connoisseurs around the world. Its heritage is preserved in every bite, a testament to the wisdom and passion of those who came before. And in the Thompson farm, the tradition lives on, with Mrs. Thompson's descendants continuing to produce the finest Lancashire cheese, honoring their family legacy and the county they call home.

By Donald Jay.